

USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY CHARACTERISTICS OF OFFICIALLY GRADED BEEF

This specification is for certification by an Agricultural Marketing Service (AMS) agent of U.S. Prime, Choice and Select steer and heifer beef carcasses which: (a) meet phenotypic requirements of GLA, (b) are free of “dark cutting” characteristics, and (c) meet the following set of requirements:

1. Lean color, texture, firmness, and skeletal characteristics must meet the requirements for A or B maturity in the U.S. grade it qualifies for;
2. Depending on the specific product label, a marbling score of:
 - a. Small 00 or higher for PM Beef Certified Preferred Stock Angus Beef
 - b. Slight 00 to Slight 99 for PM Beef Certified Preferred Stock Select Angus Beef;
3. Medium or fine marbling texture; and
4. No hump exceeding 2 inches in height.

Items 1 and 2 shall be determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

Item 3 shall be evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card.

Item 4 shall be measured from a line formed by the extension of the top line (including the fat) and measuring the lean muscle (excluding the fat) perpendicular to that line in the center of the hump.

CERTIFICATION

Carcasses to be examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS agent for certification. Procedures for identification, certification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses, and control of certified carcasses shall be in accordance with established Meat Grading and Certification (MGC) Branch procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6).

The costs of all grading and certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

LABELING

Labeling of PM Beef Certified Preferred Stock Angus Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, MGC Branch instructions and Livestock and Seed Program Policy Standardization Procedure 2 (LS Policy SP2; issued July 25, 2002).